

# Food Service Establishment Inspection Report

Name:	Italian Oven			Establishment Number	1-9124	
Address:	100 Peachtree E			Previous Score	93	
	Peachtree City, GA 30269					
Year	Month	Day	Inspection Time	Purpose	Enforcement	
2007	7	12	11:45	Reinspection with fee	1	

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
<b>Personnel</b>					<b>Plumbing</b>						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3			
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8	X	<b>Other Operations</b>						
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8	X	39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
<b>Water</b>					The following Category I Items were corrected at the time of the inspection: n/a						
21. Approved Source; System Operational	I										
22. Hot and Cold Water as Required	II	5	2								
Category 2 (Correct within 72 hours): 6 - Protect food from spills, splashes and other contamination. Corrected on the spot. 14 - Slicer and choppers must be disassembled and all parts must be cleaned. 15 - a) Rust was noted onshelves b) Cutting boards were heavily pitted. Category 3 (Correct by next routine inspection): 18 - Storage shelves, attached equipemnt and nonfood contact surfaces were not clean. Followup will be done to check category 2 violations 7/18/07.											
Discussed with/Title Stephen Hinton - manager					Inspected By/Title:						

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Address:	100 Peachtree E			Previous		
	Peachtree City, GA 30269			99		
Year	Month	Day	Inspection Time	Purpose	Enforcement	Score
2007	7	9	10:43	Routine	2	

# 83

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
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2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
<b>Personnel</b>					<b>Plumbing</b>						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I	20		X	31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3			
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<b>Water</b>					The following Category I Items were corrected at the time of the inspection: n/a						
21. Approved Source; System Operational	I										
22. Hot and Cold Water as Required	II	5	2	X							
<p>Category 1 (Must correct within 24 hours): 9 - Food items were not properly held at 41 degree F or below in walkin cooler and beverage prep cooler. Food items were placed on ice. Category 2 (Must be corrected within 72 hours): 6 - a) Cover food between use and during nonpeak hours. b) Use clean utensil and equipment for food preparation. 14 - a) Clean equipment between use. b) Clean properly before storage (all debris must be removed) c) The following items were clean: slicer, walkin cooler shelves, wall and floor, can opener, ice machine, cutting board and beverage spickots. d) Air dry equipment before storage. 15 - a) Rust was noted on shelves and food scale base. b) Leak was noted inside salad cooler. c) Cutting boards were very worn. d) Food s</p>					<p>coop must have a handle. 19 - a) Protect food equipment and single serve items from spills, splashes and other contamination. b) Scoops must be stored on clean surface. c) Single serve items must be stored inside protective sleeve or container. 22 - Handwashing sink was not meeting minimum required temperature of 100 degree F in pizza dough preparation area. Category 3 (must be corrected by next routine inspection): 18 - Nonfood contact surfaces need detail cleaning. Discussion: 1) Handwashing procedures 2) Proper cooling and reheating procedures. 3) Reviewed food safety packet and food safety changes flyer. Reinspection 7/12/07 reinspection fee \$75.00</p>						
Discussed with/Title Mike - manager					Inspected By/Title:						